

# WARING PRO™

## PROFESSIONAL WINE CHILLER/WARMER



**PC100 Series**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

# **WINE CHILLER/WARMER**

Our Wine Chiller/Warmer has an internal database of 33 red, white and champagne wines. Simply select your wine from the large backlit LCD screen and the chilling or warming begins. You'll always know when your wine is ready because an alarm alerts you when it has reached the optimum serving temperature.

The Wine Chiller/Warmer has been thoroughly tested to be certain it meets our own **exacting quality control standards**. Please take a few moments to review the following **Important Information** before using this item.

**Serve wine at the perfect temperature – every time!**

# **IMPORTANT SAFEGUARDS**

All the safety and operating instructions should be read, adhered to and followed before the unit is operated.

## **WARNING**

1. This unit should not be used by or near children, or individuals with certain disabilities.
2. Use this unit only for its intended use as described in this manual.
3. Unplug this unit during lightning storms or when not in use.
4. Never drop or insert an object into any opening.
5. Protect the power cord from being walked on or pinched, particularly at plug outlets, convenience receptacles and the point where it exits the unit.
6. Do not allow cord to touch hot surfaces. Wrap cord loosely around the unit when storing.
7. The unit should be situated away from direct sunlight or heat sources such as radiators, electric heaters, heat registers, stoves, or other units (including amplifiers) that produce heat. Avoid placing on top of stereo equipment that radiates heat.
8. Never block the air opening of the unit with materials such as clothing, plastic bags or papers, or place it on a soft surface such as a bed or couch, where the air openings may be blocked.
9. Do not overload electrical outlet. Use only the power source as indicated.
10. Do not carry this unit by cord or use cord as handle.
11. Never operate this unit if it has a damaged cord or plug, if it is not working properly, or if it has been dropped or damaged or dropped into water. If the unit's power supply cord or plug is damaged, do not attempt to fix it yourself.
12. To avoid the risk of electric shock, do not disassemble or attempt to repair the unit. Incorrect repair can cause risk of electric shock or injury to persons when unit is used.
13. Do not operate in the presence of explosive and/or flammable fumes.

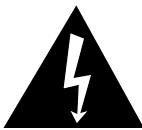
# DANGER

To reduce the risk of electric shock, burns, fire or injury:

1. **Always unplug the unit from the electrical outlet immediately after using.**
2. Do not use while bathing or in a shower.
3. Do not place or store unit where it can fall or be pulled into a tub or sink.
4. Do not place in or drop into water or other liquid.
5. Do not reach for unit that has fallen into water.  
Unplug it immediately.
6. Care should be taken so that objects do not fall and liquids are not spilled onto the unit.

# CAUTION

- TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER OR BACK. THERE ARE NO USER-SERVICEABLE PARTS INSIDE.
- TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.



The lightning flash with arrow-head symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the unit's enclosure that may be of sufficient magnitude to constitute a risk of electric shock.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the unit.

# VIEWING WINE TEMPERATURE IN FAHRENHEIT OR CELSIUS

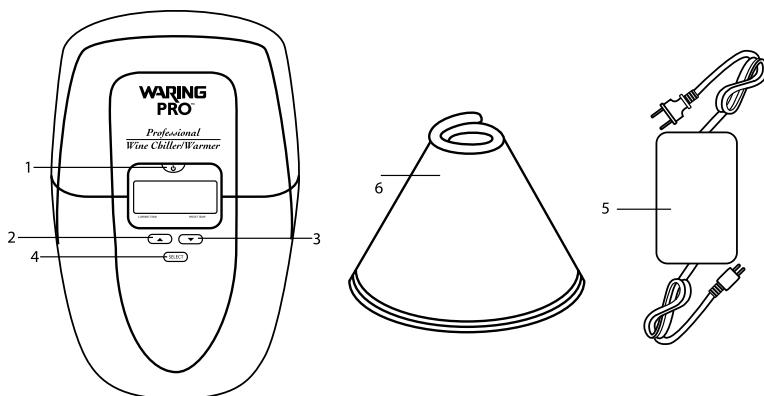
1. With the unit off, press **Ø** and **SELECT** simultaneously for approximately one second. "Fahrenheit" appears on the display.
2. Press **▲** or **▼** to select Fahrenheit or Celsius.
3. Press **SELECT** to save your selection. The unit shuts off automatically.



## LOCATION OF CONTROLS AND INDICATORS

### Unit

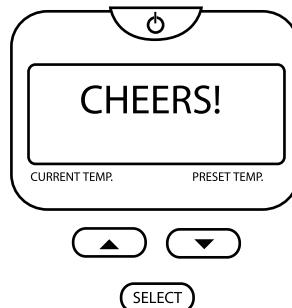
1.	5. Power Adapter
2.	6. Insulation Sleeve
3.	
4. <b>SELECT</b>	



# WINE CHILLER/WARMER OPERATION

## Using the Wine Chiller/Warmer

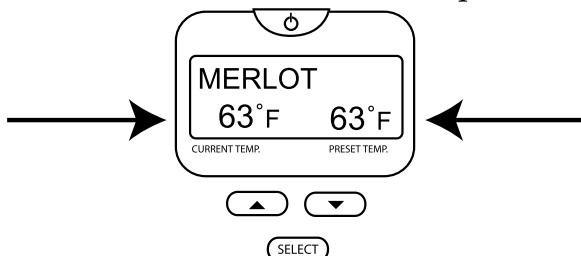
1. Insert one end of the power adapter into the Wine Chiller/Warmer (make sure adapter is securely in place) and plug the other end into an electrical outlet.
2. Wrap the insulation sleeve around the neck of your wine or champagne bottle, black side of insulation sleeve facing out, and place the bottle in the aluminum reservoir.
3. Press  $\odot$  until the display illuminates blue.
4. Press SELECT to enter the Wine Library.
5. Press  $\blacktriangle$  or  $\blacktriangledown$  to select red wine, white wine or champagne.
6. Press SELECT again, then press  $\blacktriangle$  or  $\blacktriangledown$  to select your specific wine or champagne.
7. Press SELECT again and cooling or warming begins. After approximately 4 minutes, your wine or champagne's current temperature appears on the left side of the display and the preset temperature appears on the right side.
8. When cooling/warming process has been completed, LCD will display CHEERS !



9. After the cooling/warming process has been completed, the unit will automatically cycle to maintain the preset temperature. See conditions on page 6.

## Two conditions remain:

1. The bottle is left in the unit over a period of time.



The wine chiller/warmer will cycle to maintain the preset temperature, which means the current temperature will fluctuate slightly within 3-4 degrees.

2. If the bottle is removed from the wine chiller/warmer and then put back into the wine chiller/warmer after a few minutes, the unit will display Cheers and will cycle on/off to maintain the preset temperature until the unit is turned off.

## Temperature Cooling Guide

Set Temperature	Approximate Cooling Time at 70°F Room Ambient Temperature *
64° F	15 Minutes
63° F	17 Minutes
61° F	20 Minutes
59° F	22 Minutes
57° F	25 Minutes
54° F	31 Minutes
50° F	42 Minutes
48° F	53 Minutes
46° F	64 Minutes
45° F	75 Minutes
44° F	86 Minutes
43° F	95 Minutes
41° F	105 Minutes

\* Actual cooling time will depend on room ambient temperature, the initial temperature of the wine being chilled, the bottle size (as related to surface contact area to the interior of the bucket), volume of wine in the bottle, and use of insulation sleeve. If wine is stored at or above 72°, the chilling process will take longer, but will still be two and a half times quicker and more accurate than if chilled in the refrigerator. For best results, store wine at 55°.

## CARE AND MAINTENANCE

Always disconnect before cleaning. Wipe with a damp cloth, then dry. Do not use abrasive cleaning agents.

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